

M I R A V A L

P R O V E N C E



APPELLATION

A.O.P Coteaux Varois

VARIETAL

Rolle (95%) - Grenache Blanc (5%)

TERROIR

Château Miraval is one of the only estates in Provence to have its own private valley on the Commune of Correns to the north of Brignoles. The vineyard covers two appellations: Coteaux Varois en Provence (at the north-west) and Côtes de Provence (at the East of the estate). The vineyard is planted on a gentle slope (between 5% and 9%) on clay and limestone soils. The sub-soils are known as Keuper marl. This particular clay is known to have a low internal surface area and is particularly adapted to great white varieties.

VINIFICATION

The grapes are hand picked in 35Kg crates and then sorted. Gentle pressing. Vinification in Stainless steel tanks with controlled temperatures (90%) and in oak barrels with batonnage (10%).

TASTING NOTES

MILLÉSIME 2012

Beautiful shiny, crystal-clear pale yellow colour.

Very aromatic nose (Mayflower, almonds and pear with a floral character).

The mouth is fresh, intense with great length.

The balance between the fruit and the minerality indicates a great terroir for white wines.